

ATTACHMENT TO DECLARATION OF
CARRIE M. KINCAID

Application No. 10/736,037
Attorney Docket: 1410-77005

Bower Formula

Bower Formula and Procedure

Part 1

MCC solution		%
MCC		20
Water		80

Mix for 10 minutes, no heat

Emulsion	%	g
Lard (92 deg F MP)	23.5	470
SSL	4.5	90
Polysorbate 80	0.5	10
Water	46.5	930
MCC solution	25	500

Bower Formula and Procedure

Part 2

Final Formula

Ingredients	25% Bower (%)	35% Bower (%)
Emulsion	20	20
Peanut Butter	25	35
raspberry puree	55	45

100 100

Instructions:

1) In one mixer, combine MCC and water for the MCC solution. Mix for 10 minutes with no heat. 2) In a separate mixer, melt the oil, SSL, and polysorbate 80 together. 3) Add water and MCC solution to the mixer and heat to 100 deg F. 4) Homogenize mixture at 1000 psi. 5) Combine the emulsion with the different amounts of peanut butter and raspberry puree. 6) Fill into cans (minimum 5) and pressurize.

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Musser Formula

Musser Formula and Procedure

Ingredients	25% Musser		35% Musser	
	%	g	%	g
WPC 80	1.6	32	1.34	26.8
MPC 70	10.4	208	8.66	173.2
Whole Milk	41	820	33	660
Sugar	20	400	20	400
Peanut Butter	25	500	35	700
Lecithin	2	40	2	40

100 2000 100 2000

Instructions:

- 1) Mix the WPC80, MPC 70, and sugar with the whole milk until dissolved (no heat).
- 2) In a separate mixer, mix the peanut butter and the lecithin until dissolved (no heat)
- 3) Add the milk/protein/sugar mix to the peanut butter mix and mix together 10 minutes.
- 4) Fill into cans (minimum 5) and pressurize to ~100 psi.

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Inventive Formula

Inventive Formula

Ingredients	40% Inventive Formula (%)
Water	40.11
MPC 70	7.37
WPC80	1.16
salt	0.46
sugar	8
sorbic acid	0.3
Panodan	0.1
Oil	2.5
Peanut Butter	40

100

Inventive Formula Procedure

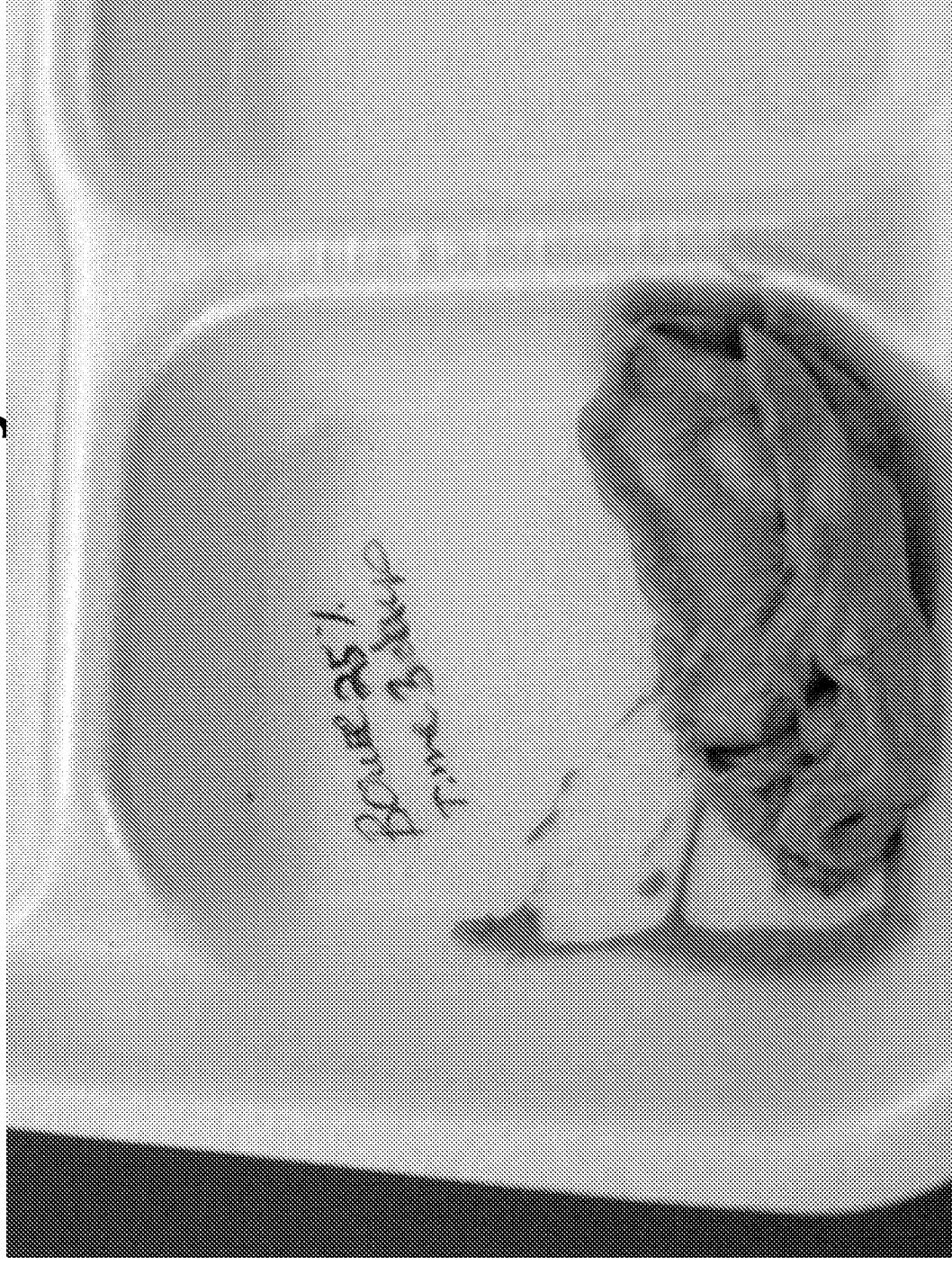
- 1) Create a wet mix of the WPC, MPC, and Water.
- 2) Add the salt and panodan.
- 3) Add the peanut butter and sugar.
- 4) Heat to 150 deg F
- 5) Add the peanut oil
- 6) heat to 188 deg F and hold 1 min.
- 7) Fill into cans (minimum 5) and pressurize.

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25% Bower Samples:

Photo results at days 3, 5, and 46

Bower 25% Day 3



Bower 25% Day 5

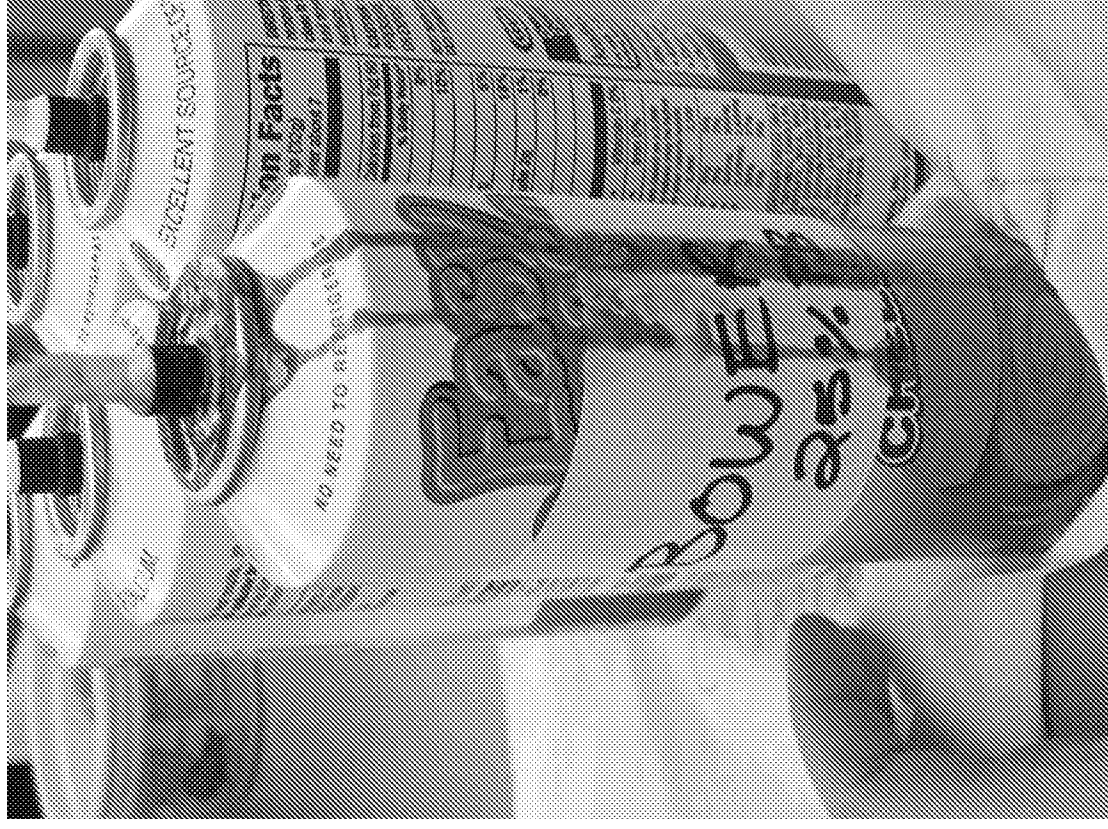


oil

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Bower 25% - 46 days

Jam
leaking
out and
down
sides of
can



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35% Bower Samples:

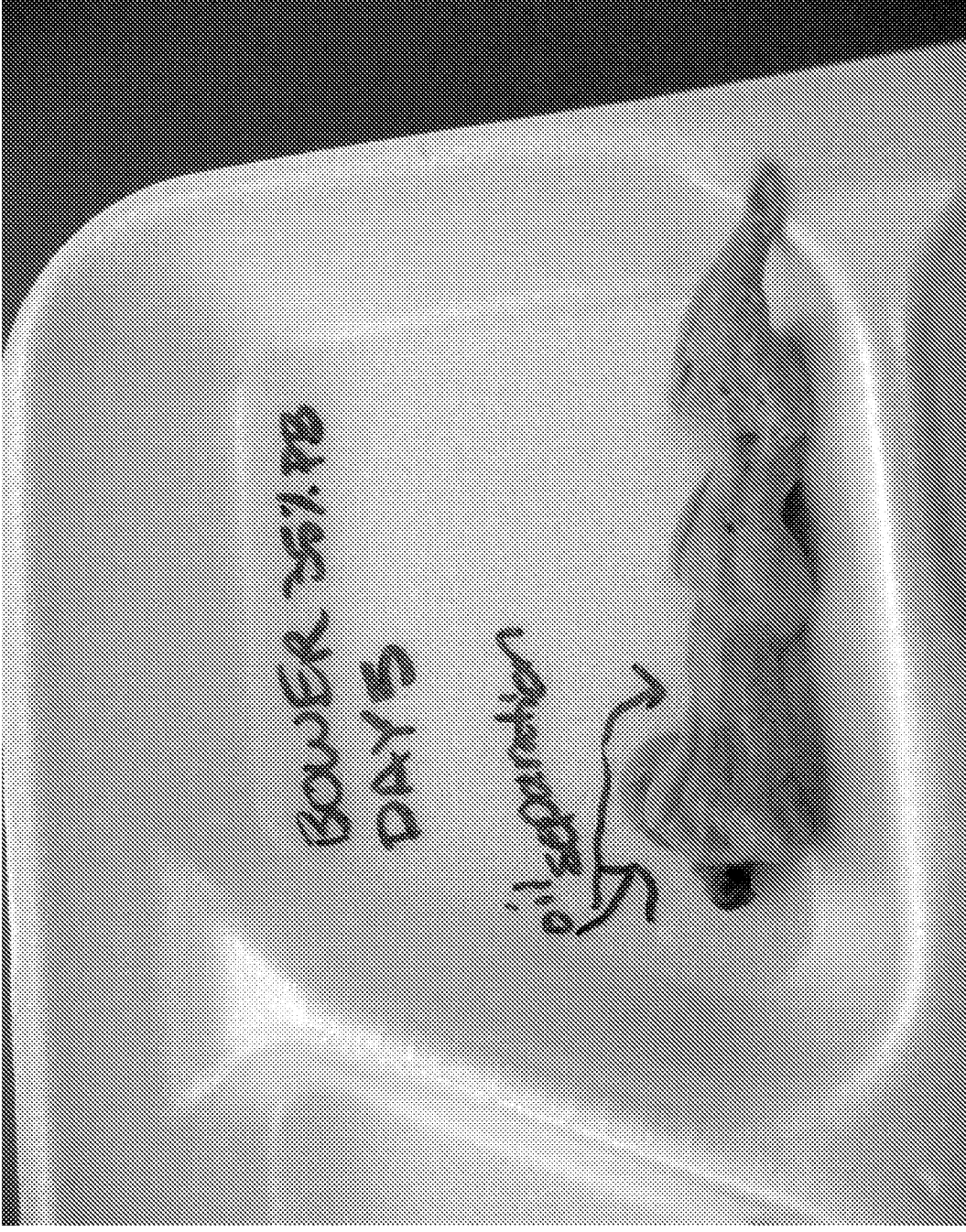
Photo results at days 3, 5, and 46

Bower 35% Day 3



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Bower 35% Day 5



Slight oil
separation
at edges

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Bower 35% Day 46

Unstable
foam
formed,
product very
shiny and
not
appetizing in
appearance

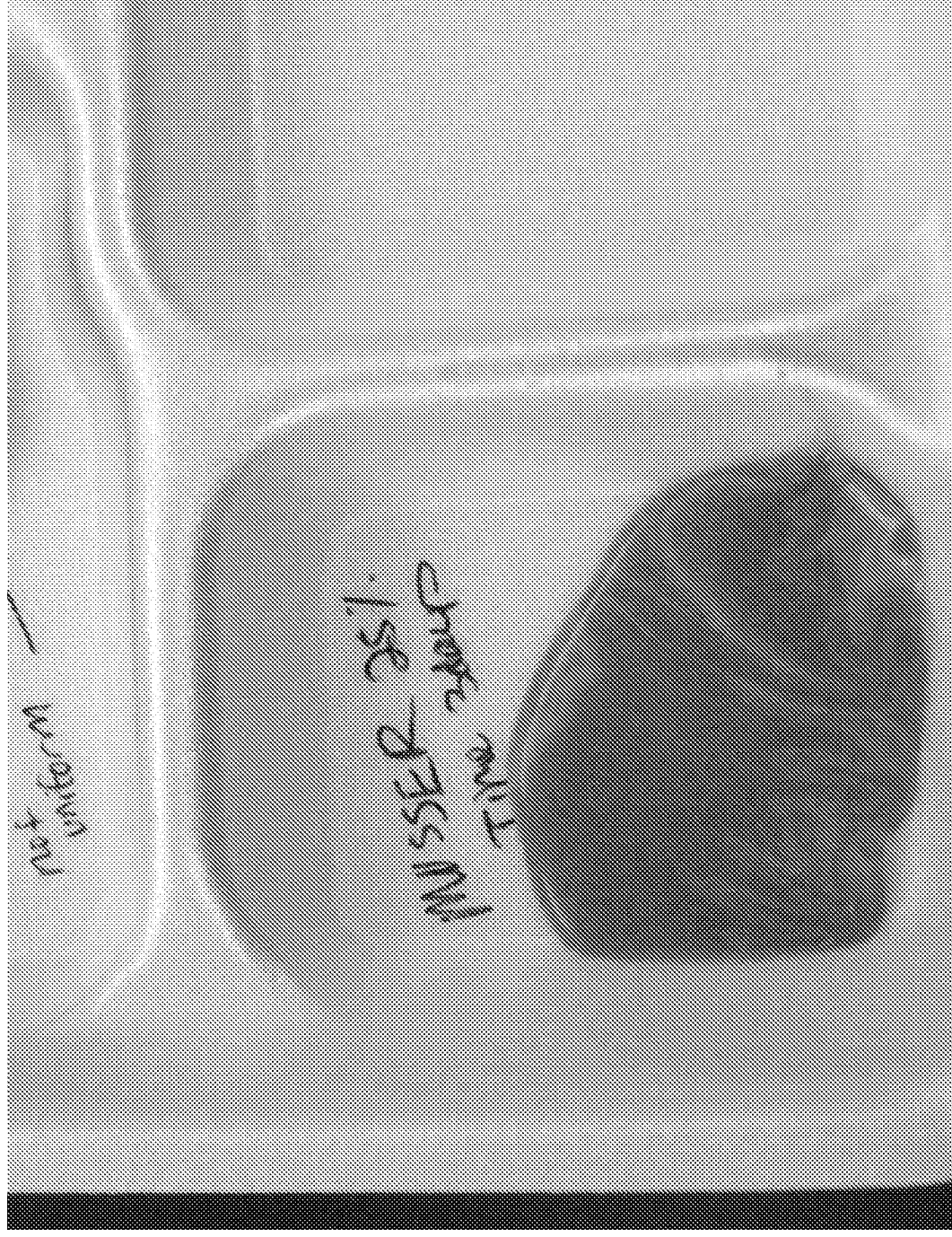


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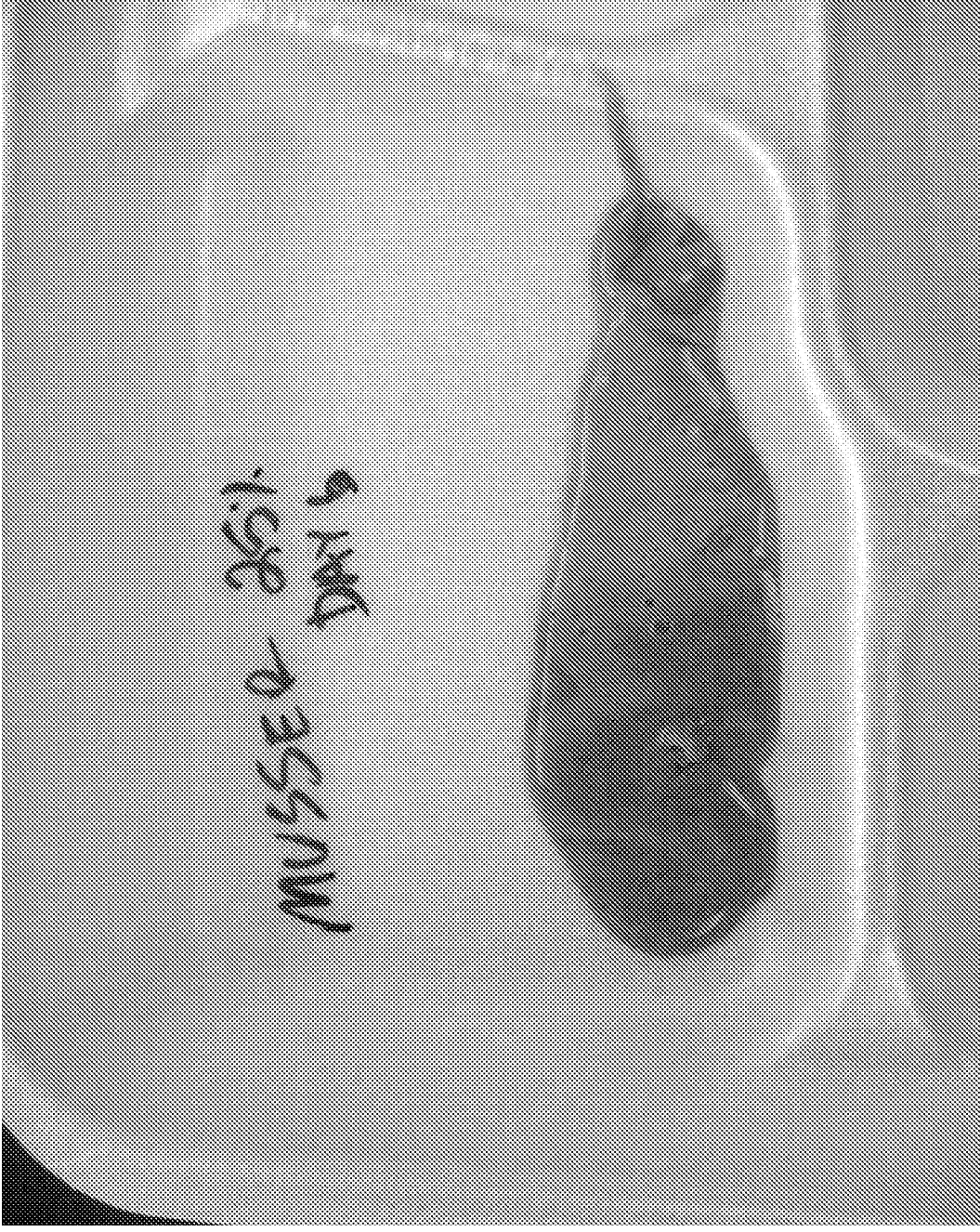
25% Musser Samples:

Photo results at days 3, 6, and 46

Musser 25% Day 3



Musser 25% Day 6



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Musser 25% Day 46

Mold
growth
evident
within
product

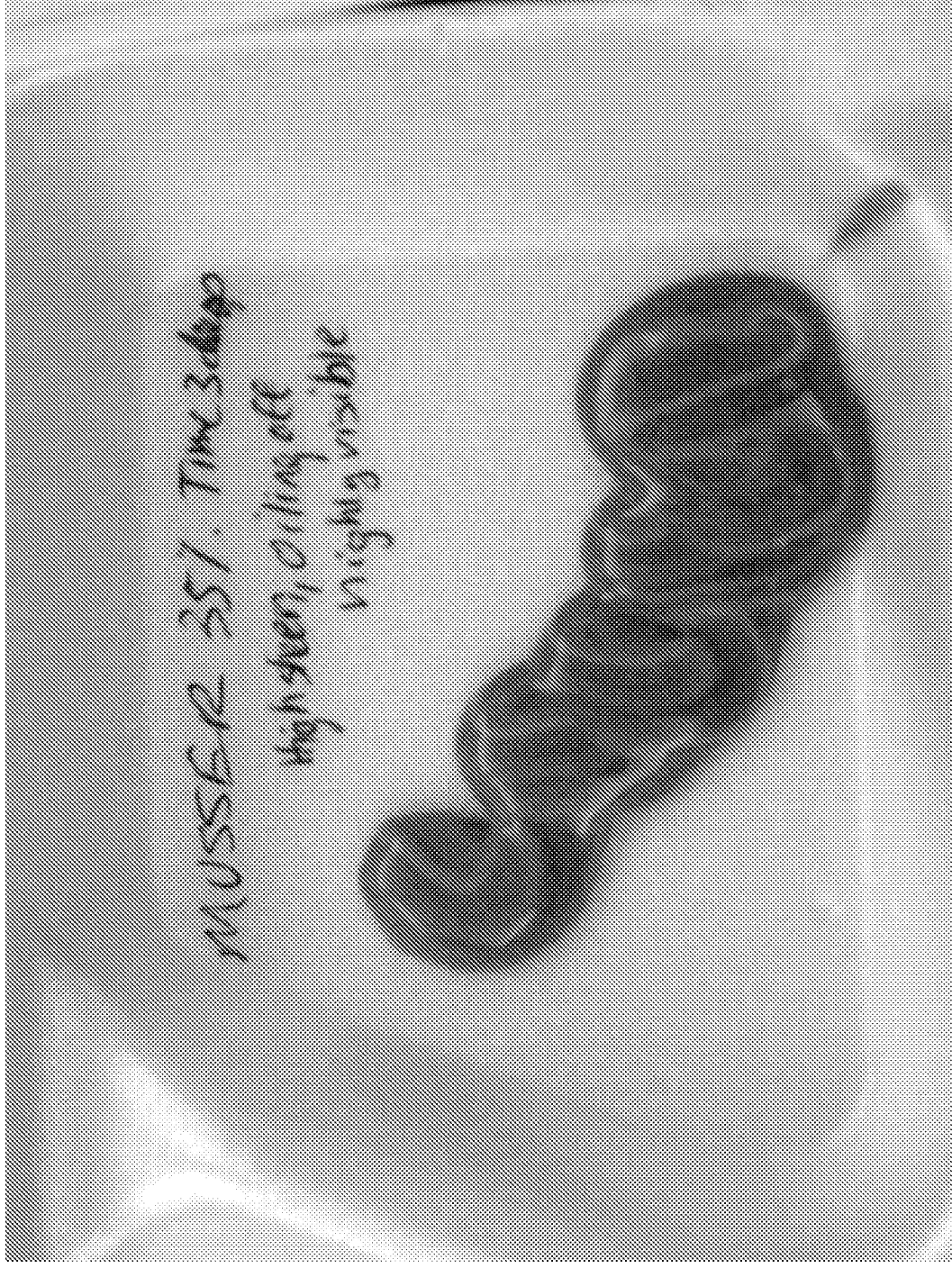


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35% Musser Samples:

Photo results at days 3, 6, and 46

Musser 35% Day 3



Musser 35% Day 6



Musser 35% Day 46

Oil
separation
visible

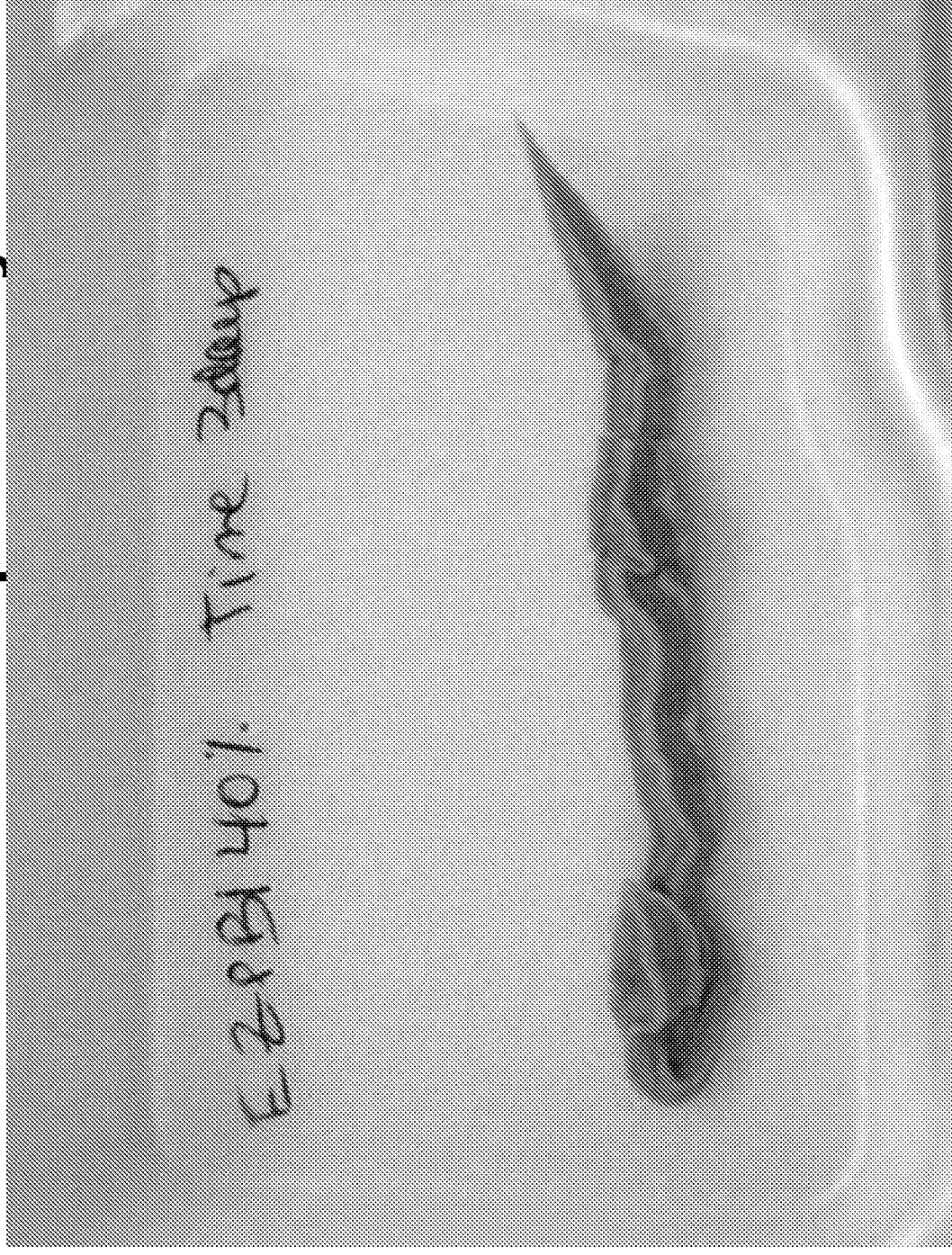


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40% Inventive Samples:

Photo results at days 3, 6, and 46

Inventive Sample Day 3



Inventive Sample Day 6



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Inventive Sample Day 46

Good
texture and
appearance
similar to
regular
peanut
butter
maintained;
product not
shiny and
no oil
separation



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